



Agatha Ruiz de la Prada, Saint Germain



25

Everest | The snow on this Everest is chantilly, and caps a soft pistachio cake filled with berry coulis, laced with vanilla and bourbon.



Barquette | Barquettes are *pâte sucrée* shells that can be filled with either sweet or savory ingredients. This one from Jean-Paul Hévin features almonds, chestnut cream mousse, and blackcurrants.



Métro Station, Place d'Italie



Éclair | Éclair in French means ‘lightning’ but even *Larousse Gastronomique* doesn’t offer a convincing explanation for the connection. Their best guess is that it refers to the glint of light that bounces off the slick coating of icing. 3

Éclairs are made by stuffing a hollow tube of choux pastry with crème pâtisserie, then applying a glaze of fondant icing. They’re found in every pâtisserie window in Paris and range from the basic chocolate and coffee varieties to the wild and exotic imaginings of the pâtissiers of the premier hotel restaurants.